



US005403605A

United States Patent [19]

Smith et al.

[11] Patent Number: 5,403,605

[45] Date of Patent: Apr. 4, 1995

[54] COFFEE BREWING METHOD

[75] Inventors: Robert F. Smith, Ridgefield Park, N.J.; James P. Herrick, Brookfield, Conn.; Timothy J. Strelevitz, White Plains, N.Y.

[73] Assignee: Kraft General Foods, Inc., Northfield, Ill.

[21] Appl. No.: 112,708

[22] Filed: Aug. 26, 1993

Related U.S. Application Data

[63] Continuation of Ser. No. 606,041, Oct. 30, 1990, abandoned.

[51] Int. Cl. 6 A23F 5/26

[52] U.S. Cl. 426/433

[58] Field of Search 426/433

References Cited**U.S. PATENT DOCUMENTS**

- 3,620,758 11/1971 Friedman et al.
 4,389,924 6/1983 Hoesselbarth 99/289 R
 4,581,239 4/1986 Woolman et al. 426/433
 4,583,449 4/1986 Dangel et al. 99/279
 4,707,368 11/1987 Vogel et al. 426/386

FOREIGN PATENT DOCUMENTS

- 55-068254 5/1980 Japan .
 2205229 12/1988 United Kingdom .
 688175 9/1979 U.S.S.R. .
 1637740 3/1991 U.S.S.R. .

OTHER PUBLICATIONS

Sivetz and Desrosier, Coffee Technology, The AVI Publishing Company, Inc., 1979, pp. 334-335.

Sivetz and Desrosier, Coffee Technology, The AVI Publishing Company, Inc., 1979, pp. 324-325.

Primary Examiner—Joseph Golian

Attorney, Agent, or Firm—Thomas R. Savoie; Thomas A. Marcoux

[57]

ABSTRACT

Coffee brewing cycle time is improved by contacting roasted ground coffee with a brief interval of steam, e.g. 3 seconds. The steam is preferably introduced prior to contact with brewing water and may be followed by a brief interval of pause prior to introducing the water. Steam and water are preferably introduced under a moderately elevated pressure. Improvements in appearance, color, flavor, aroma and yield can be achieved along with reduced cycle time.

1 Claim, 1 Drawing Sheet

